



## CREAMY BLACKBERRY PIE

### FILLING:

3 c. blackberries

1 unbaked 9" pastry shell

1 c. sugar

$\frac{1}{3}$  c. flour

$\frac{1}{8}$  tsp. salt

2 beaten eggs

$\frac{1}{2}$  c. sour cream

### TOPPING:

$\frac{1}{2}$  c. flour

3-4 Tbsp. butter

$\frac{1}{2}$  c. sugar

Blackberries for garnish

Now We're  
Cookin'!  
with  
Martha Daniels

Place blackberries in pastry shell & set aside. Combine sugar, flour and salt. Add eggs and sour cream and stir until blended. Spoon over blackberries.

Combine  $\frac{1}{2}$  c. flour and  $\frac{1}{2}$  c. sugar. Cut in margarine and blend until it resembles coarse meal. Sprinkle evenly over sour cream mixture and bake at 350E for 50 to 55 minutes until lightly brown.

Garnish with blackberries.